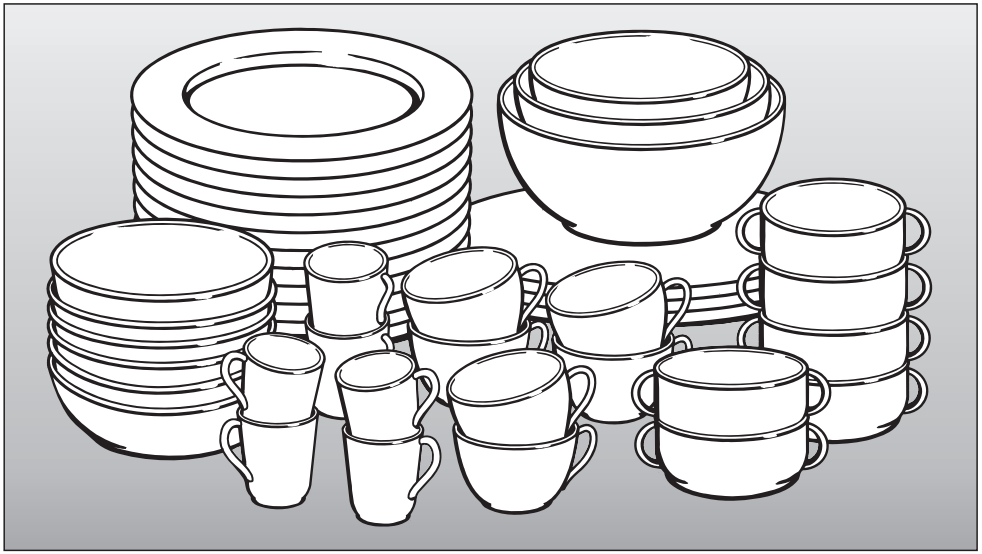
Miele

Operating and installation instructions



Built-in plate warmer
EGW 602 - 14

To prevent accidents and machine damage, read these instructions **before** installation or use.

USA CDN

M.-Nr. 05 478 600

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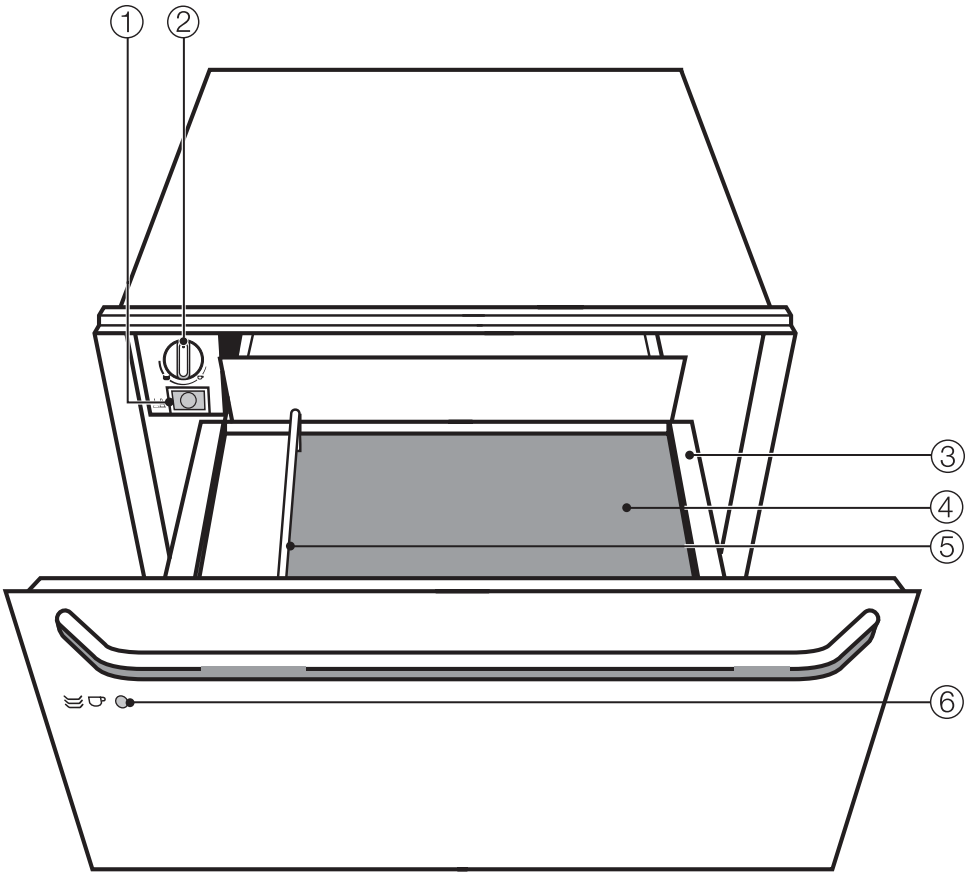


1 On/Off button

2 Temperature control

3 Warming drawer

4 Non-slip mat

5 Rail

6 On/Off indicator light

Caring for our environment

Disposal of the packing material

The transport and protective packing materials are environmentally friendly for disposal and may be recyclable.

Ensure that any plastic wrap is disposed of safely and kept out of the reach of babies and young children. Danger of suffocation!

Please recycle.

Disposal of an old appliance

Old appliances contain materials which can be recycled. Please contact your local recycling center about potential recycling.

Ensure that the appliance presents no danger to children while waiting for disposal. See the instructions in the "Warning and Safety instructions".

This appliance is intended for residential use only. Only use the appliance for its intended purpose.

Improper use of the appliance can lead to personal injury and material damage. The manufacturer cannot be held responsible for damages caused by improper use of the plate warmer.

This appliance complies with current safety requirements.

Read all instructions before installing or using for the first time.

Keep these operating instructions in a safe place and pass them on to any future user.

Read all operating and installation instructions for any other appliance installed in combination with the plate warmer.

READ ALL INSTRUCTIONS!

Technical safety

Before installation make sure that the voltage and frequency listed on the data plate correspond with the household electrical supply. This data must correspond to prevent injury and machine damage. Consult a qualified electrician if in doubt.

The electrical safety of this appliance can only be guaranteed when continuity exists between the appliance and an effective grounding system, which complies with local and national safety regulations. It is imperative that this basic safety requirement is tested by a qualified electrician. The manufacturer cannot be held responsible for the consequences of an inadequate grounding system (e.g. electric shock).

This appliance must only be used once it has been installed in cabinetry to ensure that all electrical components are shielded.

Never open the outer casing of the appliance.
Tampering with electrical connections or components and mechanical parts is dangerous and can cause machine damage.

Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for service.

Installation, repair and maintenance work should be by a Miele authorized service technician. Work by unqualified persons could be dangerous and may void the warranty.

Before installation or service, disconnect the power supply to the work area by removing the fuse, “tripping” the circuit breaker, or unplugging the unit.

Do not connect the appliance to the electricity supply by an extension cord. Extension cords do not guarantee the required safety of the appliance, e.g danger of overheating.

Use

The temperature in the drawer can reach up to approx. 176 °F (80 °C) depending on the temperature selected and how long the appliance has been on.
Do not touch hot surfaces. Use handles or knobs.
Use heat-resistant oven mitts when removing dishes.

Keep children away from the appliance and its controls. Supervise its use by the elderly or infirm. The appliance can get very hot during use. Danger of burns!

Ensure that adults understand how the appliance works before allowing them to use it.

Do not use the plate warmer to re-heat, cook or keep food or drinks warm. The condensation from food or drinks could lead to moisture damage in the appliance.

Do not lean or sit on the warming drawer. This will damage the drawer which can only hold a maximum of 55 lbs. (25 kg).

Do not store anything in the warming drawer. Forgotten items could melt or catch fire when the appliance is turned on. Flammable liquids and materials should never be stored in, above or under the plate warmer.

To prevent injuries, do not use accessories not recommended by Miele.

Before cleaning the appliance, trip the circuit breaker and allow the appliance to cool.

General notes

Children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
Caution: Do not store items of interest to children in cabinets above or in the plate warmer. Children climbing on the appliance to reach these items could be seriously injured.

Wear proper clothing. Loose-fitting or hanging garments should never be worn while using the plate warmer.

Use only dry, heat resistant pot holders. Moist or damp pot holders used on hot surfaces may result in steam burns. Do not substitute towels or other bulky items for pot holders.

Do not use the appliance to heat the room. Due to the high temperatures radiated, objects left near the appliance could catch fire.

Under no circumstances use a steam cleaner to clean this appliance. The steam could penetrate electrical components and cause a short circuit.

In areas subject to infestation by cockroaches or other vermin, keep the appliance and its surroundings clean at all times. Any damage caused by pests will not be covered by the appliance warranty.

Do not use outdoors.

Disposal of an old appliance

Before discarding an old appliance, disconnect the power cord and remove any doors to prevent hazards.

Using the plate warmer

The plate warmer is only intended for **warming dishes**.

Do not use the plate warmer to re-heat, cook or keep food or drinks warm. Condensation from food or drinks could cause moisture damage to the appliance.

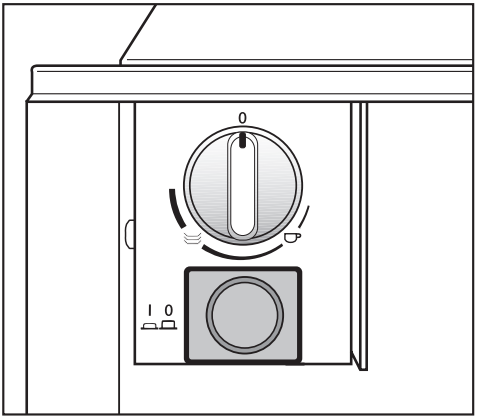
The appliance operates with a **hot air system**. A fan distributes hot air to heat plates quickly and evenly.

A protective grill prevents any contact with the heating element and fan.

The **rail** in the drawer separates the control panel, heating element and fan from the rest of the drawer. This prevents plates from being placed too close to the control panel and being damaged when the drawer is pushed in.

The floor of the warming drawer has **a non-slip mat** to prevent plates and dishes sliding when the drawer is opened and closed.

Controls



The controls consist of the temperature selector knob and the On/Off button. These are only visible when the drawer is open.

Warming dishes

Procedure in brief:

- Place the dishes in the warming drawer.
- Select the desired temperature setting.
- Turn on the appliance (I).
- Close the drawer.
  The indicator on the front of the appliance lights up to show that the appliance is on.
- Turn the appliance off (0), before removing warmed dishes.

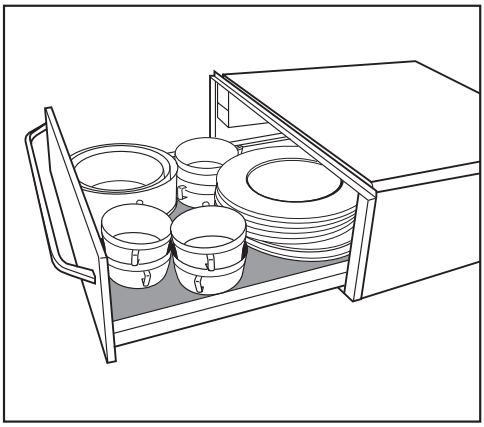
Loading the drawer

The quantity which can be loaded will depend on the type and size of your dishes.

The maximum load is 55 lbs. (25 kg.)

Do not stand plates up directly in front of the rail. When the drawer is closed, these will block the vents for the heated air and prevent the dishes from warming evenly.

The following loading examples are given as a guide only.



6 place settings:

6 dinner plates (11"/28 cm)
6 dessert bowl
3 serving bowls
2 plates (14 “/ 36 cm)

or one of the following:

– 20 dinner plates (11"/28 cm)
– 36 soup bowls (8"/22 cm)
– 30 dessert bowls
– 10 dinner plates (11"/28 cm)
  10 soup bowls (8"/22 cm)
– 80 espresso cups
– 40 cappuccino cups
– 30 punch glasses
– 18 soup bowls (8"/22 cm)
  2 soup tureens (8" x 7"/
  21 cm x 18 cm)

Using the plate warmer

Selecting a temperature

The **temperature control** is used to adjust the temperature setting.

> Only turn the temperature control clockwise and then back again. Stop when you feel a resistance. Forcing the control past this point will damage it.

The heat will shut off automatically when the selected temperature is reached. It will turn back on again as soon as the temperature drops below the selected temperature.

A **temperature range** between approximately 86 °F and 176°F (30 °C and 80 °C) can be set.

Recommended temperatures for pre-heating:

– approximately 104 °F (40 °C)
☕ for cups and glasses. A hot drink placed in a cup warmed to this temperature will not cool as fast, while the cup itself can be touched easily.

– approximately 140 °F (60 °C)
for serving dishes, bowls and plates
Food will stay hot longer if placed on plates heated to this temperature while the plates will not be too hot to handle.

Warming times

Various factors will affect the warming times:

– material and thickness of dishes,

– quantity,

– how dishes are arranged,

– temperature setting.

As you use the plate warmer you will learn which settings suit your needs best.

However, the following information can be used as a guide:

At temperature setting of approximately 140 °F (60 °C) heating:

– 6 place settings:
30 - 35 minutes.

– 12 place settings:
40 - 45 minutes.

Never use abrasive cleaners, scouring pads, steel wool or caustic (oven) cleaners on the plate warmer. They will damage the surface.

Cleaning the exterior

The exterior of the plate warmer can be cleaned with warm water and liquid dish soap applied with a soft sponge. Wipe dry using a soft cloth.

Stainless steel

Stainless steel surfaces can be cleaned using a non-abrasive stainless steel cleaner.
To help prevent resoiling, a conditioner for stainless steel can also be used. Apply with even pressure.

Mat with non-slip surface

The mat can be removed to clean the bottom of the drawer.

Clean the mat by hand with some hot water and liquid dish soap. Dry thoroughly. Do not return the mat until it is completely dry.

Installation, maintenance and repairs to the electrical components of this appliance should only be by a qualified technician in accordance with national and local safety regulations.

Repairs and other work by unqualified persons could be dangerous and may void the warranty.

Some minor problems can be fixed with out a service call:

What if . . .

. . . dishes are not warm enough?

Check whether,

– the appliance is on.

– the correct temperature setting has been selected.

– the vents have been blocked by large plates or dishes.

– the dishes have had enough time to warm up.

Various factors can affect how long the dishes take to heat up, for example:

– material and thickness of dishes,

– quantity,

– how the dishes are arranged,

– temperature setting.

The times stated are only given as a guide. As you use the plate warmer you will learn which setting suits your needs best.

If any of the following problems occur, please contact your Miele dealer or the nearest Miele Technical Service Department.

. . . dishes are not warm?

Check

– whether the noise of the fan can be heard.

  If the fan is running:
  the heating element is faulty.

  If the fan is not running:
  the fan is faulty.

– whether the circuit breaker has tripped, the fuse has blown or the appliance is unplugged.

. . . dishes are too hot?

The temperature control is faulty.

. . . the On / Off indicator does not light up when the appliance is turned on?

The indicator light for the On/Off button is bad.

In the event of a fault which you cannot correct yourself please contact:

– Your Miele Dealer

or

– The Miele Technical Service Department

USA 1-800-999-1360
techserv@mieleusa.com

CDN 1-800-565-6435
service@miele.ca

When contacting the Technical Service Department, please quote the model and serial number of your appliance both of which are shown on the data plate which is next to the control panel.

Electrical connection

The electrical installation instructions for any appliance installed in combination with the plate warmer must be observed.
When another appliance is installed in combination with the plate warmer to the same circuit breaker, operating both appliances at the same time could cause an overload. If in doubt consult a qualified electrician.
All electrical work should be done by a qualified technician, in strict accordance with national and local safety regulations.
Installation, repairs and other work by unqualified persons could be dangerous and may void the warranty.
Make sure power is not supplied to the appliance while installation or repair work is being performed.

WARNING:
THIS APPLIANCE MUST BE GROUNDED

Note to the installer
Please leave these instructions with the consumer.

Power supply

This appliance is equipped with an approx. 6 ft (approx. 1.8 m) long power cord with plug ready for connection to a 120 V, 15 A, 60 Hz power supply.

The plate warmer may only be installed beneath one of the following Miele appliances:

– Steam oven (DG 155)

– Coffee machine (CVA 610)

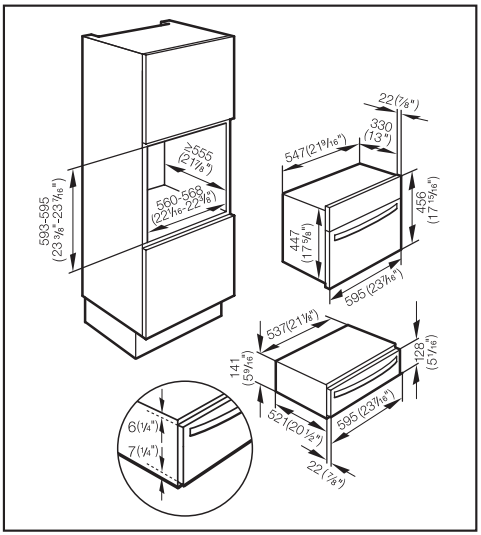
Read all the operating and installation instructions for any other appliance installed in combination with the plate warmer.

The cabinet dimensions required will depend on which appliance the plate warmer is installed with.

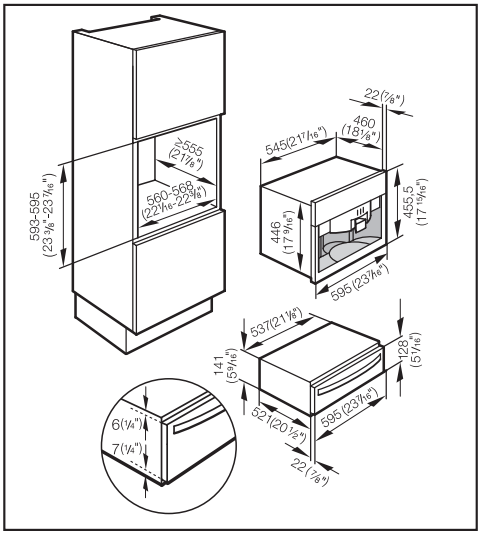
When installed in combination with another appliance, the plate warmer must always be installed beneath the other appliance. A shelf between the appliances is not necesary.

Do not operate the appliances until they have been completely installed.

Steam oven



Coffee machine

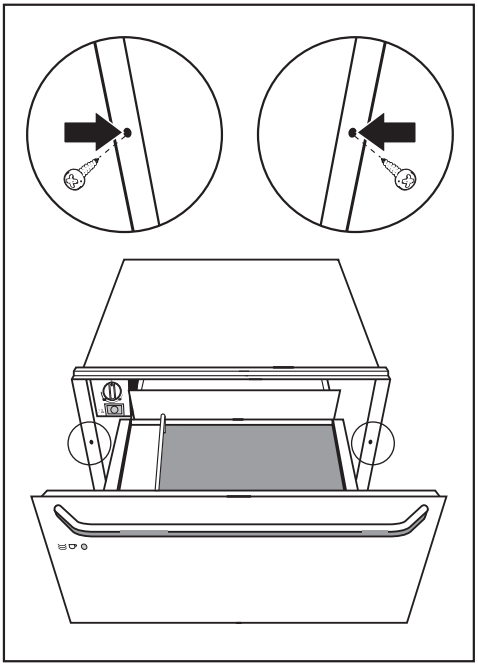


Installing the plate warmer

The plate warmer must be installed above a fixed interim shelf within the cabinet to ensure that the cabinetry can support the weight of it and of any other appliance installed in combination with it.

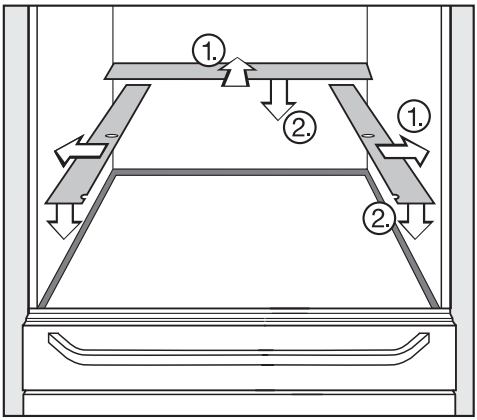
When installed in combination with another appliance, the plate warmer must always be installed beneath the other appliance. A shelf between the appliances is not necesary.

- Trip the circuit breaker to the outlet.
- Plug the plate warmer into the outlet.
- Push the appliance into the cabinetry and align it.



- Open the plate warmer drawer and use two screws to secure the plate warmer to the side walls of the cabinetry.

Adhering the insulation strips



- Remove the protective foil from the adhesive strips.
- Align the metal strips flush against the side and rear walls of the cabinet ① and stick them on to the plate warmer ② (see illustration).

The third metal strip is not needed if the cabinetry does not have a rear panel.

- Install the combination appliance in accordance with its own specific operating/installation instructions and then connect the electrical supplies.

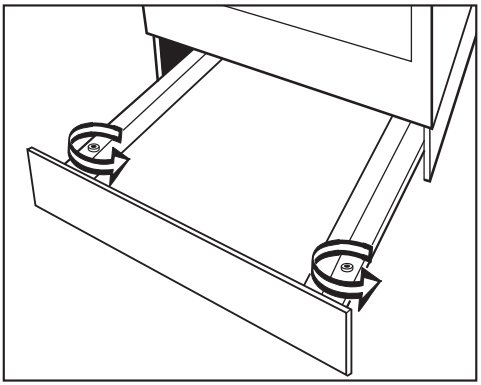
Aligning the front of the plate warmer

After installing the combination appliance, it may be necessary under certain circumstances to

– align the front of the plate warmer.

– align the gap between the plate warmer and the combination appliance.

To help you do this, there are adjusting points underneath the nuts which secure the drawer to the telescopic runners.



- Loosen the nuts and take the plate warmer drawer out.

Use the adjusters to align the drawer correctly.

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